

*Appl. No. 09/762,586*

*Art Unit 1761*

*December 12, 2003*

*Reply to Office Action of September 23, 2003*

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the present application.

***Listing of Claims:***

1. (**Previously Presented**) A frozen pie dough to be stored in a frozen state which comprises a pie dough having dough layers containing a cereal flour, water and a fat as the main components and fat layers laminated with said dough layers alternatively,

wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough, and said chemical leavening agent is a delayed action type chemical leavening agent and is uniformly dispersed between the dough layers and the fat layers.

2. (**Previously Presented**) The frozen pie dough as claimed in claim 1, wherein said pie dough has a pie dough density of 1.01 g/cm<sup>3</sup> or more and less than 1.085 g/cm<sup>3</sup>.

3. (**Previously Presented**) The frozen pie dough as claimed in claim 1 wherein the gas yield per gram of the pie dough while baking said pie dough is from 0.1 ml/g to 1.2 ml/g.

**Appl. No. 09/762,586**

**Art Unit 1761**

**December 12, 2003**

**Reply to Office Action of September 23, 2003**

4. **(Currently Amended)** A process for producing a frozen pie dough comprising:

preparing a dough containing a cereal flour, water and a fat as the main components,

spreading a chemical leavening agent on the surface of said dough,  
and

then providing a roll-in fat thereon or providing a roll-in fat on the surface of said dough and then spreading a chemical leavening agent thereon, and

piling up said dough to give layers; layers;  
wherein fat layers are laminated with dough layers alternatively,  
and voids and said chemical leavening agent are present between the  
dough layers and the fat layers of the pie dough, and said chemical  
leavening agent is a delayed action type chemical leavening agent and is  
uniformly dispersed between the dough layers and the fat layers.

5. **(Previously Presented)** A frozen pie dough product wherein a filling is wrapped in the pie dough as claimed in any of claims 1 to 3.

6. **(Previously Presented)** The frozen pie dough of claim 1 wherein the gas yield per gram of the pie dough while baking said pie dough is from 0.2 ml/g to 1.0 ml/g.

**Appl. No. 09/762,586**

**Art Unit 1761**

**December 12, 2003**

**Reply to Office Action of September 23, 2003**

7. (**Previously Presented**) The frozen pie dough of claim 1, wherein said pie dough has a pie dough density between 1.01 g/cm<sup>3</sup> and 1.075 g/cm<sup>3</sup>.

8-9. (**Canceled**)

10. (**Previously Presented**) The process of claim 4, wherein said chemical leavening agent comprises a combination of a quick action type chemical leavening agent and a delayed action type chemical leavening agent.

11. (**Previously Presented**) The process of claim 10, wherein the ratio of said quick action type chemical leavening agent and said delayed action type chemical leavening agent ranges from 10 : 90 to 50 : 50.

12. (**Previously Presented**) A process for producing a pie, which comprises baking a pie comprising a pie dough, where said pie dough is in a frozen state, directly at a high temperature and in a short period of time, wherein said pie dough has dough layers containing a cereal flour, water and a fat as the main components, and fat layers laminated with said dough layers alternatively, wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough.

**Appl. No. 09/762,586**

**Art Unit 1761**

**December 12, 2003**

**Reply to Office Action of September 23, 2003**

13. **(Previously Presented)** The process according to claim 12, wherein said chemical leavening agent forms voids between said layers.

14. **(Currently Amended)** A process for producing a pie, which comprises:

preparing a dough containing a cereal flour, water and a fat as the main components, spreading a chemical leavening agent on the surface of said dough and then providing a roll-in fat thereon or providing a roll-in fat on the surface of said dough and then spreading a chemical leavening agent thereon, and piling up said dough to give layers.  
layers; wherein fat layers are laminated with dough layers alternatively, and voids and said chemical leavening agent are present between the dough layers and the fat layers of the pie dough, and said chemical leavening agent is a delayed action type chemical leavening agent and is uniformly dispersed between the dough layers and the fat layers;

freezing the resulting dough to give a frozen pie dough; and baking a pie comprising said frozen pie dough at a high temperature and in a short period of time.

15. **(Previously Presented)** The process according to claim 14, wherein some of said chemical leavening agent remains unreacted prior to said baking.

**Appl. No. 09/762,586**

**Art Unit 1761**

**December 12, 2003**

**Reply to Office Action of September 23, 2003**

16. (**Previously Presented**) The frozen pie dough of claim 1, wherein said chemical leavening agent comprises sodium hydrogencarbonate.

17. (**Previously Presented**) A frozen pie dough to be stored in a frozen state which comprises a pie dough having dough layers containing a cereal flour, water and a fat as the main components and fat layers laminated with said dough layers alternatively;

wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough; and  
said chemical leavening agent is substantially uniformly dispersed between said dough layers and fat layers.

18. (**Previously Presented**) The frozen pie dough of claim 1, wherein said voids form a layer of voids, wherein said void layer is present between one of said dough layers and one of said fat layers.

19. (**Previously Presented**) The frozen pie dough of claim 18, wherein the number of said void layers is from 16 to 128.

20. (**Previously Presented**) The frozen pie dough of claim 19, wherein said number of void layers is from 24 to 72.

*Art Unit 1761*

*December 12, 2003*

*Reply to Office Action of September 23, 2003*

21. (Previously Presented) The frozen pie dough of claim 1, wherein the number of fat layers is from 32 to 64.

22. (Currently Amended) A frozen pie dough comprising:

dough layers containing a cereal flour, water and a fat as the main components; and

fat layers laminated with said dough layers alternatively;

wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough, and said chemical leavening agent is a delayed action type chemical leavening agent;

wherein ~~each of~~ said chemical leavening agents ~~comprise~~ agent comprises a gas-generating agent and a leavening acid;

wherein said chemical leavening agents ~~are~~ agent is uniformly dispersed between dough layers and fat layers;

wherein said voids form continuous layers of voids, wherein said void layers are present between said dough layers and said fat layers; and

wherein when said pie dough is frozen, some of the gas-generating agent and leavening acid remain unreacted.

23-24. (Canceled)